



FARMERS' COLLECTION

A creamy, smoky,
peppery call to adventure.

This story begins with an aged white cheddar, soft and creamy.
A curl of hickory smoke hovers in the air. And then adventure calls:
bits of smoky black peppercorn mingling with buttery cheddar,
carrying you off like a dream to faraway places.



SMOKED BLACK PEPPER WHITE CHEDDAR

White cheddar cheese with
smoke flavored black pepper

ABOUT THIS CHEESE

- Marvelously melty black pepper-studded cheddar with a hickory punch and slightly spicy finish.
 - Creamy and velvety texture with aromas of black pepper, smoky, butter and cheddar.
 - This peppery prizeholder is a proud American Cheese Society winner.
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TILLAMOOK FARMERS' COLLECTION

Smoked Black Pepper White Cheddar



WHITE CHEDDAR CHEESE WITH SMOKE FLAVORED BLACK PEPPER

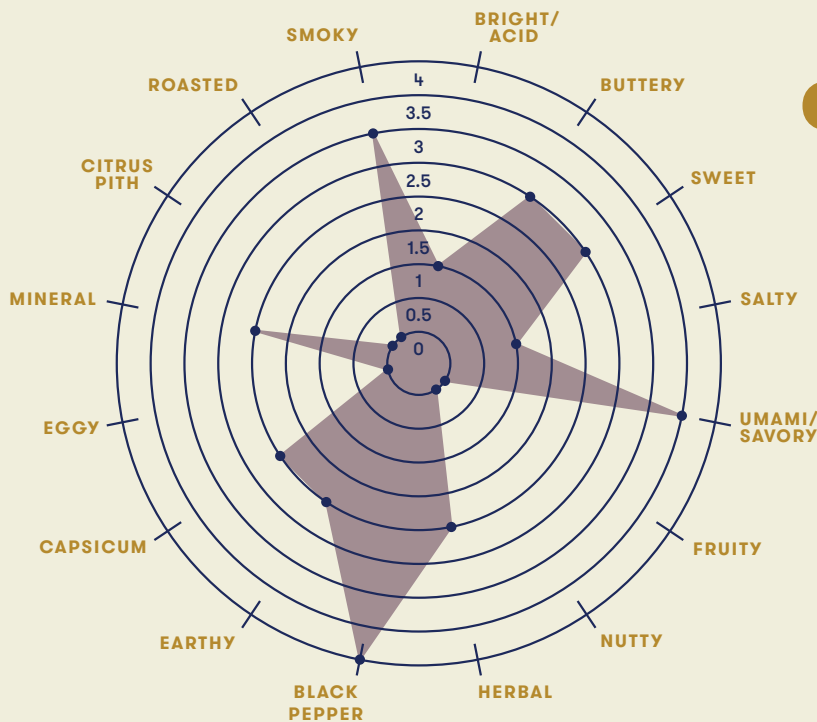


PAIRING

Grate this peppery cheese into buttery cheddar chive biscuits, mix it with smoky baked cheddar chicken, serve it sliced with juicy wedges of fresh melon, pair it with a bold zinfandel or assertive IPA, and make it a three-course movie night to remember.



THE
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BITE



**BUILD
A BOARD**

IPA
Sangria
Pears
Black Pepper Salami
Mixed Olives
Rosemary Crackers

CASE UPC # 00-72830-	ITEM UPC # 00-72830-	NET WT. SIZE	PRODUCT SIZE L X W X H	CASE PACK	CASE WEIGHT (LBS) NET / GROSS	CASE DIMENSIONS L X W X H	CASE CUBE	STORAGE TEMP	CODE DATE	GUARANTEED SHELF LIFE	CASES PER LAYER	LAYERS PER PALLET	CASES PER PALLET
13340 1	03340 4	7oz	3.50 x 2.75 x 1.25	12	5.25 5.75	9.81 x 7.06 x 4.75	0.19	35°-40°F	6 mos.	3 mos.	26	8	208
01601 8	NA	44lb	Varies	1	Varies 47	14.92 x 11.8 x 7.55	0.77	35°-40°F	6 mos.	3 mos.	10	5	50

INGREDIENTS:
CULTURED
PASTEURIZED
MILK, SALT, SMOKE
FLAVORED BLACK
PEPPERCORN (BLACK
PEPPERCORN,
NATURAL SMOKE
FLAVORS), ENZYMES.
CONTAINS: MILK.